



COOK BOOK

A
Selection of Tested
Recipes



COMPILED BY



THE LADIES

—OF THE—

HOWE RED CROSS BRANCH

HOWE, - - INDIANA

MEASUREMENTS

1 tsp.—1 teaspoon.
1 tbsp.—1 tablespoon.
1 c.—1 cupful.
br.—brown. gran.—granulated.
Bak. powd.—Baking Powder.

TIME TABLE FOR MEATS AND FISH.

Boiled meat requires from 15 to 20 minutes per lb.
Roast Beef requires from 10 to 15 minutes per lb.
Roast Mutton requires from 12 to 15 minutes per lb.
Roast Veal requires from 17 to 20 minutes per lb.
Roast Pork requires 20 or more minutes per lb.
Roast Chickens or Turkeys 15 to 20 minutes per lb.
Baked whole fish (as bluefish) require about one hour.
Broiled Beefsteak, one inch thick, requires from 4 to 10 minutes.
Broiled Beefsteak, one inch and a half thick, requires 8 to 15 minutes.
Broiled Lamb or Mutton Chops require from 6 to 10 minutes.

"A pint's a pound
The World around."

MEASURES OF CAPACITY.

Four even teaspoonfuls liquid equal one even tablespoonful.
Three even teaspoonfuls dry material equal one even tablespoonful.
Sixteen even tablespoonfuls liquid equal one cupful.
Twelve tablespoonfuls dry material equal one cupful.
Two cupfuls equal one pint.
Four liquid cupfuls equal one quart.
Four cupfuls flour equal one quart or one pound.
Two cupfuls solid butter equal one pound.
Two cupfuls granulated sugar equal one pound.
Two and one-half cupfuls powdered sugar equal one pound.
One pint milk or water equals one pound.
One dozen eggs should weigh one and one-half pounds.
Skim milk is heavier than whole milk, and cream is lighter than either, while pure milk is three per cent heavier than water.

KNOX GELATINE is GUARANTEED to please or money back

4cs. water or milk and water scalding hot, pour over dry ingredients. Let stand until luke warm. Add 1 cake of compressed yeast after softening in $\frac{1}{2}$ c water. Stir in enough white flour to make stiff, about 7 or 8 cups, and knead. Let rise until double its bulk, knead again and put in pans to rise. When light, bake 45 to 60 minutes.

OATMEAL BREAD

1 c oatmeal	$1\frac{1}{2}$ tsps. salt
1 pt. boiling water	4 cs. flour
1 tbsp. shortening	$\frac{1}{2}$ cake yeast
$\frac{1}{2}$ c molasses	

Pour boiling water over oats and shortening. Let stand 1 hr. Mix other ingredients and let stand over night. Add flour, make into loaf, rise and bake.

BRAN BREAD

1 qt. of bran	1 egg
1 pt. flour	1 tbsp. A. & H. soda
1 pt. sweet milk	3 tsps salt
$\frac{1}{2}$ c molasses	

Bake in small pans 45 minutes.

SPOON CORN BREAD

1 pt. sweet milk scalded. 1 pt. corn meal; make mush, slightly cool. Then beat in the yolks of 4 eggs, 1 tbsp. melted butter, 1 tbsp. sugar, salt to taste. Stir in thor-
Add flour, make into loaf, rise and bake.
25 minutes. Serve with spoon.

CORN DODGERS

2 c corn meal, white prefer-	3 tsp. B. P.
red	2 tbsp. melted fat
1 tsp. salt	$1\frac{1}{4}$ cs. milk

Sift dry ingredients. Add to them fat and milk; form in small pats. Cook on well greased griddle.

CORN MEAL PUFFS

3 cs corn meal mush rubbed while warm through colander; add $\frac{1}{2}$ c sweet milk; 1 c white flour; 3 tsps. B. P. sifted into flour. Beat flour into milk, 2 eggs, well whipped, then mush, with 1 tbsp. melted fat. Batter should be as thick as cake. Bake in hot gem irons in a quick oven.

The KNOX ACIDULATED package contains flavoring and coloring.

CORN BREAD

1 egg	1 c cornmeal
1 c sour milk	$\frac{1}{2}$ c white flour
3 tbsp. shortening	Bake in thin layers
1 tsp. A. & H. soda	

SPICED CORN BREAD

1 c corn meal	$\frac{1}{2}$ c sour milk
$\frac{1}{4}$ c whole wheat flour	$\frac{1}{2}$ c water
$\frac{1}{4}$ c rye flour	1 tsp. ginger
$\frac{1}{4}$ c molasses	1 tsp. cinnamon
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ tsp. cloves
$\frac{1}{2}$ tsp. A. & H. soda	$\frac{1}{4}$ c raisins

Mix all dry ingredients; add milk, water, molasses, then floured raisins. Bake in loaf pan 1 hour in moderate oven.

STEAMED CORN BREAD

1 c corn meal	1 c graham flour
1 c sour milk	$\frac{1}{4}$ c molasses
1 tsp. A. & H. soda	$\frac{1}{4}$ tsp. salt

Steam $2\frac{1}{2}$ or 3 hrs.

GRAHAM BREAD

$\frac{1}{2}$ pt. milk	$1\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ pt. water	$\frac{1}{2}$ yeast cake, softened in
$\frac{3}{4}$ c molasses	1-3 c warm water.

Scald milk, when luke warm put all together; add equal parts of graham and white flour until stiff enough to mould. Let rise over night. Mix down, when light, make into loaves.

DELICIOUS BROWN BREAD

$\frac{1}{2}$ c sugar	1 c white flour
$\frac{1}{2}$ c molasses	$2\frac{1}{2}$ c graham flour
2 eggs, well beaten	1 c raisins (chopped)
2 tbsp. melted butter	1 tsp. A. & H. soda
2 cs. sour milk	1 tsp. salt

Mix well, bake 1 hr. in moderate oven.

NUT BREAD

3 c graham flour	$\frac{1}{4}$ c sugar or corn syrup
5 tsp. B. P.	$1\frac{1}{2}$ c milk
$1\frac{1}{2}$ tsp. salt	1 c chopped nuts

5

3 c Or. Wheat
 $\frac{1}{4}$ c B. Sugar
 $1\frac{1}{2}$ lb. Salt

3 c. B. milk
2 Soda
1 Pdr

KNOX GELATINE makes Desserts, Salads, Candies, Puddings,
Ices, Etc.

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HOWE, INDIANA

Mix flour, B. P., salt, add milk and sugar and nuts. Pour into greased pan. Let stand in warm place 30 minutes. Bake 45 minutes in moderate oven.

MUFFINS

2 c flour	1½ tsp. sugar
½ tsp. salt	1 tbsp. shortening
3 tps. B. P.	1 c milk
1 egg	

Bake 15 to 20 minutes

GRAHAM GEMS

3 tbsp. sugar	2 tbsp. white flour
1 egg	Graham flour to make stiff
2 tbsp. melted lard	enough to drop from
1 c sour milk	spoon.
1 tsp. A. & H. soda	

CORN MEAL MUFFINS

¾ c corn meal	1 tbsp. shortening
1½ c flour	1 tbsp. sugar
1 c milk	1 egg
3 tsp. B. P.	1 tsp. salt

Scald corn meal with hot milk. Cool and add the other ingredients. Bake 25 minutes.

CORN MEAL AND HOMINY WAFFLES

1 c hominy or cooked rice	½ tsp A. & H. soda
½ c corn meal	1 c sour milk
½ c flour	1 or 2 eggs
1 tsp. salt	

BRAN MUFFINS

2 c bran	¼ tsp. salt
1 c wheat flour	1 tsp. A. & H. soda
1½ c sour milk	

Mix well. Will make 12 muffins

Use KNOX GELATINE if you would be sure of results.

BRAN MUFFINS

1 c sour milk	2 c bran
1 c flour	1 egg
$\frac{1}{2}$ c molasses	2 tsp. A. & H. soda
1 tsp. B. P.	2 tbsps. shortening

Bake 15 to 20 minutes

CORN FRITTERS

10 ears sweet corn	$\frac{1}{4}$ c butter
$\frac{1}{2}$ c milk	3 eggs, salt and pepper

Cut through kernels and scrape; add butter, milk, flour, seasoning. Lastly beaten eggs. Fry in hot butter.

GRAHAM GEMS

2 c sour milk	1 tsp. A. & H. soda dissolv-
2 tbsps. molasses or br.	ed in hot water
sugar	$2\frac{1}{2}$ c graham flour

Have gem irons sizzling hot and well greased. Bake in quick oven. To make more tender add 1 tbsp. fat.

BRAN GEMS

Make same as graham except in place of graham use 2 c bran and 1 c wheat flour.

BAKING POWDER BISCUIT

2 c flour	4 level tsp. B. P.
1 tsp. salt	

Sift into mixing bowl; add 2 level tbsps. lard, mix thoroughly and add gradually 1 scant c sweet milk. May be turned on lightly floured board and rolled or simply dropped into pans. Bake 20 minutes in hot oven. Also fine for drop dumplings.

POTATO BISCUIT

1 c mashed potato	1 tsp. sugar
2 c flour	1 tsp. salt, scant
3 tbsps. B. P., sifted with flour, salt and sugar	

Into this work 1 tbsp. shortening. Add potato, use enough sweet milk to make a dough which can be handled. Roll out and bake in quick oven.

OATMEAL BISCUIT

$1\frac{1}{4}$ c flour	2 tbsps. sugar
3 tsp. B. P.	$\frac{1}{2}$ tsp. salt

Simply add water and sugar to the KNOX ACIDULATED package.

1 $\frac{1}{2}$ c cooked oatmeal
 $\frac{1}{2}$ c water

6 tbsps. shortening

Sift B. P., sugar and salt together; add oatmeal, melted shortening, water. Mix into soft dough. Roll and cut into biscuit. Put in greased pans and bake 20 minutes in moderate oven.

SHORT CAKE

2 c flour
Pinch of salt
4 tbsps. lard

2 tsp. B. P.
1 c sweet milk

Stir to smooth batter and pour into baking pan.

POTATO BISCUIT

1 c sugar
1 c mashed potatoes
3 eggs

$\frac{1}{2}$ c butter and lard
1 c yeast, soft

Mix all together and let rise. Add flour, mix into loaf, let rise until light. Roll out and cut into biscuit. Let rise until light.

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MEATS

MEAT AND RICE CHARTRUES

- | | |
|------------------------------------|--|
| 4 c cooked rice or mashed potatoes | 1 tbsp. chopped parsley |
| 2 c left over meat | $\frac{1}{4}$ c bread crumbs |
| 1 tsp. salt | 1 egg |
| $\frac{1}{4}$ tsp. pepper | Liquid to moisten (gravy milk, meat stock or tomatoes) |
| 2 tbsps. onion (very fine) | |

Line bottom and sides of oiled baking dish with rice or potatoes. Fill center with other ingredients thoroughly mixed. Cover with rest of rice or potatoes, cover and steam 45 minutes. Serve with tomato sauce.

TURKISH PILAF

- | | |
|------------------------------|------------------------------------|
| 2 tbsp. fat | $1\frac{1}{2}$ tsp. salt |
| 3 tbsp. onion (chopped fine) | pepper |
| $\frac{1}{2}$ c rice | $\frac{1}{2}$ pimento |
| 3 c tomato juice | 1 to $1\frac{1}{2}$ c chopped meat |

Cook fat onions and rice together until the rice browns, add salt, pepper and hot tomato juice. Cook in double boiler until rice is almost tender. Add meat (any left over) and pimento and finish cooking.

BEEF LOAF

2 pounds round beef chopped or ground fine, 2 eggs well beaten, 1 cup sweet milk, $\frac{1}{2}$ cup bread or cracker crumbs, season with salt, pepper, suet or fat. Bake 1 $\frac{1}{4}$ hours.

BEEF IN CASSEROLE

- | | |
|-----------------------------------|-------------------------------|
| $1\frac{1}{2}$ lb. beef or mutton | 2 green peppers or pimentos |
| 2 carrots | |
| 1 onion | Salt and pepper |
| 1 turnip | $1\frac{1}{2}$ c tomato juice |

Cut meat in pieces to serve, sear thoroughly in hot slightly oiled pan. Put in covered casserole, add vegetable and hot tomatoes and seasoning and cook 4 hours in slow oven. Potatoes may be cooked in this dish or cooked separately.

MEAT SUBSTITUTE

1 c dry crumbs (any kind of bread except corn) pour over this $\frac{3}{4}$ c of scalded milk, add 2 tablespoons

Pink Coloring for fancy desserts in each package of KNOX GELATINE.

of peanut butter, 1 cup ground roasted peanuts, 1 onion finely minced, pepper, salt, celery seed, or any seasoning desired; mix thoroughly and add 1 egg, yolk in first, 1 teaspoon baking powder, 2 tablespoons milk. Bake 25 minutes or long enough to brown. Serve with tomato sauce. Could use gravy or brown sauce instead of the scalded milk.

HAMBURGER AND RICE

1 pound hamburger, well seasoned 1 can Campbell's tomato soup
3 c cooked rice or hominy

Season steak with salt, pepper and onion (if not already seasoned). Shape about 1½ inch thick, pan broil, put on chop plate or platter. Put hot rice on and around the steak. Pour hot soup over all. In place of the tomato soup, thickened, well-seasoned strained tomatoes may be used.

USING A CHEAP CUT OF MEAT

Cut raw meat into 2 inch pieces, add small carrots and onions, having twice as many vegetables as meat. Fry meat in hot fat until brown, arrange vegetables and meat alternately in baking dish, season, pour over this a sauce made of 2 tbsp. flour browned in 1 tbsp. fat, stir in 1 pt. boiling water. The sauce should nearly cover the vegetables. Cook 1½ hours.

MEAT OR CHICKEN TAMALES

3 c cooked corn meal, 1 tbsp. fat, 2 tbsp. onion (chopped), little celery and green pepper (chopped), 1½ c meat or chicken, seasoning, 2-3 can tomatoes. Cook onions in fat, add meat and tomatoes. Put 1 inch layer mush in baking dish next meat mixture, layer mush on top.. Bake 30 minutes in moderate oven.

LEFT OVER MEAT DISH

1 cup macaroni (cooked in salt water), put any left over meat with small onion through food grinder, add a little water or gravy, season. Put macaroni in baking dish then meat and small can tomatoes, cover with bread crumbs. Bake ½ to ¾ hour.

WIENER SCHNITZEL

1 pound hamburger steak, 2 onions (chopped), seasoning.

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Roll into balls, size of walnut, put in pan and pour over a large cup tomato sauce. Bake $\frac{3}{4}$ hour.

BAKED HAM

1 slice ham, 1 inch or more thick (center cut); 1 tsp. flour; 1 tsp. sugar; slice 2 medium sized tomatoes, seasoning. Put this over the ham in a baking dish with 1 tbsp. butter, little hot water, few cloves or bay leaves. Bake 3-4 hour.

MUTTON STEW

Brown shoulder of mutton on either side. Cover meat with water. Let simmer 2 or 3 hours. Put in onions and carrots as desired for $1\frac{1}{4}$ hrs. before serving. When removed from kettle use liquor for gravy.

VEAL SHANK

1 shank veal	1 bay leaf
1 shank pork	Salt and pepper
2 cloves	1 tbsp. vinegar

Cook meat until it can be cut into pieces. Return to kettle with liquor. Add the seasonings and vinegar. Boil 5 minutes, turn into mould and let stand several hours.

TO ROAST PORK

Put roast in kettle and sear with hot water; 1tsp. mustard; $\frac{1}{2}$ c vinegar, pour over meat when brown; salt and pepper. Cook slowly, add a little water if necessary. Put in hot oven to finish cooking.

FOR MEATLESS DAYS

Serve poached eggs on toast

Put $1\frac{1}{2}$ c milk in double boiler, when hot add $\frac{1}{4}$ lb. of cheese (cut fine), dissolve then add $\frac{1}{2}$ c soft bread crumbs and 1 tbsp. corn starch or flour, season. Pour

this over the eggs on toast.

In place of the usual "meat pie" make "Shepherd's Pie" substituting mashed potato for the usual baking powder biscuit crust.

CORNERED BEEF

2 gals. water 1 lb. sugar
2 lbs. salt (do not use more) 2 tbsp. baking soda
1 oz. salt petre

Boil, skim and pour on hot. In two weeks re-heat, skim let get cold. Wash meat and pour on. A weight should be put on to keep meat in brine.

For every 10 hams of moderate size use

3½ lbs. salt	2lbs. brown sugar or
1 lb. salt petre	½ granulated

Mix thoroughly, rub over hams both sides every day or two until mixture is taken up. After this put in brine, strong enough to bear an egg. In three weeks take out of brine, drain, hang up and smoke.

80 lbs. meat	4 oz. pepper
2 lbs. salt	1 tbsp. capsicum

20 lbs. beef
1 pint salt

1 tsp. salt petre
 $\frac{1}{4}$ lb. brown sugar

Mix, divide in 3 parts, and rub well into the beef on successive days. Keep in a jar and turn each day for one week in the liquor it will make, then hang up and dry.

Furniture, Insurance, Undertaking and Notary Public

HOWE, INDIANA

Representing the following Fire Insurance Companies—Home, Aetna, Hartford, National, Hanover, Fireman's Aid, Fidelity-Phoenix, Phoenix of Hartford, and the American Surety Company, Hartford Accident and Indemnity Company.

KNOX ACIDULATED GELATINE saves the cost, time and bother
of squeezing lemons.

POULTRY

CHICKEN

To cook old chicken; cut in parts as for fricassee. Put 2 tbsp. lard or substitute in kettle over fire, when melted put in the chicken, season with salt, pepper and pour over all $\frac{3}{4}$ c of water. Put on air tight cover and in $\frac{1}{2}$ hour turn the pieces over. Simmer very slowly for 3 hours and no more liquor will be needed. This is called smothered chicken by Southern cooks. A very good gravy can be made by liquor remaining when chicken is removed.

CREOLE STEW

1 chicken	1 qt. strained stewed to-
2 tbsp. butter	matoes
3 good sized onions (sliced)	1 tsp. salt
1 pt. celery (chopped)	1 sweet pepper (chopped)
	1 can corn

Put butter in sauce pan; add onions; cook until soft. Put in chicken which has been disjointed, placing white meat on top. Add celery, tomatoes and seasoning. Cook slowly from 3 to 4 hours, depending upon size of chicken. When ready to serve—heat corn—make a border on a platter of boiled rice with corn on top and strain sauce over all.

CHICKEN CURRY

2 large onions (cut fine)	1 cup tomatoes (canned)
$\frac{1}{2}$ c butter	2 tsp. salt
3 lb. chicken (cut in small pieces)	$\frac{1}{4}$ tsp. pepper
	Serve with boiled rice
1 tbsp. curry powder	

Fry onions in butter, then put in chicken, tomatoes and seasoning; cover and cook until chicken is tender. When ready to serve, thicken with flour.

FRICASSEED TURKEY

Cut remains of cold roast turkey into neat slices; put bones and trimmings into a kettle with a bunch of savory herbs, an onion, a little lemon peel, pepper and salt, and 1 pint of water; put on stove and boil 25 minutes; then strain and lay in pieces of turkey. When warm, beat yolk of an egg with 2 tbsp. cream; add to mixture, and when it thickens, it is ready to serve.

See that the name K-N-O-X is on each package of gelatine you buy.

CHEESE DISHES

WELSH RAREBIT

1 c hot milk	$\frac{1}{4}$ tsp. mustard
1 tsp. flour	$\frac{1}{4}$ lb. cheese (grated)
1 tsp. fat	1 egg well beaten
$\frac{1}{2}$ tsp. salt	Pinch red pepper

Heat milk, mix cheese, egg and dry ingredients in saucepan and add the hot milk, stirring and cooking slowly until smooth as cream. Take from fire, add butter or fat, stir well and pour over toast.

CHEESE PUDDING

Butter slices of bread and cut in small squares. Put in baking dish a layer of bread and a layer of grated cheese alternately until dish is filled; beat 1 egg into 1 pint of milk and pour over it. Bake $\frac{3}{4}$ of an hour.

CHEESE SOUFFLE

1 cup of bread crumbs, 3 tbsp. melted butter or fat, 1 $\frac{1}{2}$ cups chopped cheese, 1 $\frac{1}{2}$ cups sweet milk, 3 eggs beaten separately; add whites last; $\frac{1}{4}$ tsp. paprika. Bake 20 minutes in well greased pan.

CHEESE FONDUE

Mix together 1 c of milk, 1 c soft fine bread crumbs, $\frac{1}{2}$ c grated cheese; add 1 egg slightly beaten; season with $\frac{1}{4}$ tsp. salt and pinch of cayenne pepper. Put into a buttered baking dish and bake 20 minutes in a moderate oven. Serve at once.

RAREBIT NO. 2

Melt 3 tablespoons butter, in this cook a Bermuda onion chopped fine, add 1 pound cream cheese cut fine, when smooth add 1 can Campbell's tomato soup; last add 1 egg beaten. Serve on crackers or toast.

CHEESE CROQUETTES

3 tbsps. fat	$\frac{1}{4}$ c flour
2-3 c milk	1 $\frac{1}{2}$ c grated cheese

1 c (left over) macaroni, salt, pepper, pinch of mustard. Make a thick white sauce using fat, salt, pepper, flour and milk. When well done add the egg without first

**KNOX ACIDULATED GELATINE—no bother—no trouble—no
squeezing lemons.**

beating, stir until well blended and then add cheese. When the cheese has melted remove from the fire, and when beginning to be thick add macaroni cut in small pieces. Allow this to cool, form into croquettes, dip in egg diluted with small amount of water, roll in cracker meal and fry in deep fat. Can be baked in ramekins.

FISH

FISH CHOWDER

- 1/2 lb. salt fish (as cod) or 3 c diced potatoes
1 lb. fresh or canned fish 1 qt. milk
1 1/2 oz. fat salt pork, or Salt and pepper
3 tbsp. meat drippings 12 soda crackers
2 tbsp. chopped onions

If salt fish is used, break in small pieces and soak until soft. Cut pork into small pieces, cook until brown, adding onion during last of cooking. Add potatoes to pork and onions, cover with water and cook until tender. When almost tender add fish. Add milk and seasoning and heat. Add crackers just before serving. Serve very hot.

CODFISH WITH RICE TOMATOES

(Any salt fish may be used)

- 1 c salt cod 1 c cooked rice
2 tbsp. fat 1 c tomatoes
2 tbsp. onion cut fine Salt and pepper
Soak codfish over night. Brown with onion in fat. Add rice, tomatoes and seasoning and cook in double boiler until fish is tender.

FISH BALLS

- 2 c potatoes mashed or 1 c salt fish
2 c corn meal mush 1 egg
2 tsp. fat salt
pepper

Soak fish over night and cook until tender. Add to the mashed potatoes, or corn meal mush, seasoning and egg. Shape and saute or bake in the oven.

FISH LOAF

- 1 can salmon or tuna fish 2 c cooked rice or peas
2 tbsp. fat 1/2 small onion
1/2 tsp. salt Pepper

Mix all together, moisten with liquid in can. Bake in a moderate oven in covered dish 1 hour or steam 40 min.

SALMON LOAF

(Serves Ten)

- 1 lb. can salmon Salt and pepper

FOUR PINTS of jelly in each package of KNOX GELATINE

1 tbsp. fat	1 tsp. lemon juice
$\frac{1}{4}$ c crumbs	$\frac{1}{4}$ c milk
$\frac{1}{2}$ tbsps. parsley	2 eggs beaten lightly

Drain fish saving liquid. Rub fish to paste with fat. Add other ingredients and mix thoroughly. Put in pan, cover with oiled paper. Steam or bake 40 minutes. Serve with fish sauce.

FISH SAUCE

Liquid from can of salmon	1 tsp. cornstarch
$\frac{1}{2}$ c milk	5 tbsp. catsup
1 tbsp. fat	Salt and pepper

Thicken liquid with cornstarch. Add catsup and salt and pepper. Serve on the Salmon loaf.

In recipes requiring bread crumbs substitute corn bread crumbs for the usual wheat bread crumbs.

SALMON JELLY

2 tbsp. Knox's Gelatine	1 can salmon
1 c boiled dressing	

Soak gelatine in 1-3 c cold water $\frac{1}{2}$ hr., then heat until dissolved, add dressing and salmon, minced fine. Let stand until firm.

FISH CAKES

4 cs. of boiled fish	Salt and pepper to taste
2 c of boiled rice	1 egg
or mashed potatoes	Bread crumbs
2 tbsps. of grated onion	$\frac{1}{2}$ c of cream sauce

Put the fish and rice through the food chopper; add the onion, seasoning and cream sauce; mix well and form into small cakes; dip in corn meal, then in beaten egg and milk, then in bread crumbs. Fry in deep hot fat. Serve on a hot platter. Garnish with parsley.

HALIBUT STEAK WITH BAKED TOMATOES

2 lbs. of Halibut steak	4 tbsp. of flour
4 large firm tomatoes	1 tbsp. of salt
2 tbsp. of grated onion	Pepper to taste
2 tbsp. of melted butter	3 tbsp. of chopped green
or oil	pepper or parsley

First wipe the fish with wet cheese cloth and put it on a glass pie plate or a shallow pan brushed with butter;

KNOX GELATINE is measured ready for use—each package is divided into two envelopes.

spread a little butter or oil on the fish, sprinkle with salt, a little pepper and flour. Peel the tomatoes, cut into halves and lay on top of the fish. Sprinkle with salt, pepper and flour. Put the rest of butter on the tomatoes, place in a hot oven; baste with one cupful of hot water, to which the onion has been added. Bake for 30 minutes. Serve in the dish in which it is baked. Sprinkle with green pepper or parsley; garnish with lemon.

SPANISH SAUCE FOR FISH

3 onions (chopped fine), cook until soft in 1 tbsp. shortening, stir in 1 can tomato soup, 1 chopped green pepper, few chopped olives; season to taste. Pour over fish when ready to serve.

WHITE SAUCE

2 tbsp. fat, 2 tbsp. flour, mix together; 1 c hot milk, cook until thick; season; 1 egg yolk, 1 tbsp. lemon juice; add when mixture is cooked.

TARTARE SAUCE

1 c Mayonnaise (French), 1 tbsp. parsley, olives (pickle chopped fine), pour over hot fish or serve in separate dish.

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HOWE, INDIANA

KNOX GELATINE solves the problem of "What to have for dessert."

SOUPS

CREAM OF FOWL SOUP

After having roast turkey or chicken, crush the bones and add a good sized onion, a bay leaf, 3 or 4 cloves, enough water to cover. Simmer 2 or 3 hours. Strain, add 1 pt. of hot cream. Salt and pepper.

VEGETABLE SOUP

6 medium sized potatoes 2 small carrots
5 medium sized onions 2 quarts water
Season with salt and pepper; chop vegetables finely; boil $1\frac{1}{4}$ hrs. To this soup various additions may be made, tomato, chopped parsley, celery or milk vary the soup.

CORN SOUP

1 can corn put thru sieve 1 tsp. flour
1 qt. hot milk thickened 2 tsps. butter
with 1tsp. salt

MILK SOUP

Soak 1 tbsp. tapioca in 1 c cold water until clear in 1 cup of boiling water; cook 2 sliced potatoes, 1 onion, in 1 pt. water; when tender, mash thru sieve having 1 pt. after straining. Place in double boiler; add 1 pt. hot milk, salt, butter, thicken with the cooked tapioca; may add celery and rice if desired.

DUCHESS SOUP

Slice 2 large onions and fry 10 minutes in 2 tbsps. butter. Add gradually 2 tbsps. flour, stir 2 or 3 minutes, until smooth. Pour in slowly 1 qt. boiling milk, season with salt and pepper. Simmer 15 minutes; strain and return to fire. Add 2 tbsps. grated cheese, 2 eggs, beaten light, stir briskly but do not let boil.

CREAM OF PEANUT SOUP

1 qt. milk 1 bay leaf
 $\frac{1}{2}$ c peanut butter 3 tbsps. flour
 $\frac{1}{2}$ tsp. onion extract; celery salt.

KNOX GELATINE is economical—FOUR PINTS in each package.

Put milk in double boiler with bay leaf; add peanut butter; moisten flour with cold milk; stir until it thickens; add onion extract and celery salt.

POTATO SOUP

3 or 4 slices salt pork or 6 good sized potatoes
bacon 3 pts. whole milk
2 good sized onions

Cut pork fine, slice onions and fry with pork until soft; add potatoes sliced fine with enough water to cook; mash fine; add milk.

MOCK OYSTER SOUP

3 pts. boiling water 2 cs. canned tomatoes
1 c white cod fish 1 tbsp. fat

Boil 20 minutes; add 1 pt. fresh milk and 2 tsps. A. & H. baking soda. The taste of fish of tomato disappears and soup is similar to oyster soup.

POTATO SOUP

Brown 3 tbsps. flour in kettle; add water enough to make the meal; slice thin 4 medium sized potatoes; salt to taste; when ready to serve add 3 heaping tbsps. flour moistened with 1 pt. milk; 3 onions chopped fine. A good dish for supper. Some like a little vinegar added.

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HOWE, INDIANA

VEGETABLES

KALE WITH BACON SAUCE

- | | |
|-----------------------------------|---------------------------|
| $\frac{1}{4}$ peck kale | 1 tbsp. finely cut onions |
| $\frac{1}{4}$ pound thinly sliced | 1 hard-boiled egg |
| smoked bacon | 1 tsp. salt |
| 1 cup sauce | A dash of pepper |

Wash and clean the kale; wash through several waters; put in boiler and cover with boiling water; add salt and boil 30 minutes, or until tender, without cover (time depends on the age of kale); drain and press out all the water; chop fine and add to the sauce; mix well and serve on shallow hot dish and garnish with the bacon and white of egg, cut in rings. The yolk is grated over the top.

For the sauce fry the bacon very carefully so the drippings will not get brown; all you need do is to keep turning until nicely browned; remove bacon and put in oven until needed.

BROWNE PARSNIPS

- | | |
|------------------|----------------------------------|
| 1 quart parsnips | 2 tsp. butter or bacon drippings |
| 1 tsp. salt | |
| Pinch pepper | |

Wash, pare and cut the parsnips into $\frac{1}{2}$ -inch rounds or slices. Cover with boiling water and boil 25 to 30 minutes, or until tender; drain; brush griddle with butter or drippings, put on parsnips and brown nicely. Dust with salt and pepper, or they can be put into a shallow pan with the drippings and salt and pepper, sprinkled with sugar, and put in a hot oven and browned.

POTATO BALLS

Wash, pare, and boil 1 quart potatoes; mash and add 1 teaspoon salt, 1-8 teaspoon white pepper, 1-8 teaspoon paprika, $\frac{1}{4}$ teaspoon grated nutmeg, 1 tablespoon chopped parsley, 1 tablespoon melted butter, and mix lightly. Take a spoonful in floured hands and roll. Dip in egg (1 beaten with 1 tablespoon cold milk), then in breadcrumbs; fry in deep hot fat.

These, when made the size of English walnuts, are very attractive if served with fish.

DESSERTS can be made in a short time with KNOX GELATINE.

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ESCALLOPED PARSNIPS

Wash, pare and cut 1 quart parsnips into $\frac{1}{2}$ -inch rounds; put in saucepan, cover with boiling water, boil until tender, without a cover; drain; add to the cream sauce. Brush baking dish with butter, sprinkle with bread-crumbs; put in the parsnips and cream sauce and sprinkle breadcrumbs over top. Bake in hot oven until brown.

CREAM SAUCE

Put 1 tablespoon butter in saucepan, melt; add 1 table-spoon flour, mix well; add 1 cup cold milk slowly, stir until smooth and creamy; than add 1 teaspoon salt and a dash of pepper; boil 2 minutes.

CREAMED TURNIPS

1 quart turnips	1 c milk
1 tbsp. butter	1 tsp. salt
1 tbsp. flour	Dash of pepper

Wash, pare and cut the turnips into $\frac{1}{2}$ -inch dice. Put on with boiling water to cover and boil until tender, without a cover. Drain, and pour over the cream sauce; mix well. Flavor with either onion or nutmeg.

SAUCE

Put the butter in a saucepan, melt, add flour, mix well, and then add the cold milk slowly; stir until smooth and creamy; add the salt and pepper; boil 2 minutes. This amount makes four large helpings.

DELMONICO POTATOES

Pare two good sized potatoes and cut into small pieces. Put a tablespoon of butter in a frying pan; when melted, add one tablespoonful of flour, mix until smooth; then add one-half pint of milk, stirring constantly until it boils, add one-half teaspoonful of salt and two dashes of black pepper. Put a layer of sauce in a baking dish, then a layer of the uncooked chopped potatoes. Then salt, pepper, parsley and a few drops of onion juice, if desired, and so on until all is used, having last layer of sauce, sprinkle top with grated cheese. Bake in a moderate oven half hour, serve in dish in which it was baked.

KNOX GELATINE makes a transparent, tender, quivering jelly.

ASPARAGUS ON TOAST WITH MELTED BUTTER

Clean and divide the bunch into two parts, and tie with a piece of white tape 1 inch wide. Put in saucepan, cover with boiling water, 1 teaspoon of salt to each quart of water, and boil until tender, which depends on the age of grass and on how fresh it is—10 to 15 minutes for some, and others must boil 20 to 25 minutes. Lift out by tape or remove with skimmer; lay on pieces of toast and serve with melted butter (always lay tips one way); or serve with a sauce made as follows.

Add 1 tablespoon of butter, which has been rubbed until smooth with 1 tablespoon of flour to 1 cup of the water in which the asparagus was boiled; boil 5 minutes and pour over asparagus.

Another good dressing is made by adding 1 tablespoon of lemon juice to the above recipe for sauce.

ASPARAGUS IN RAMEKINS

Clean and pare the asparagus and cut the tender parts into half-inch pieces, leaving the tips separate. Put the half-inch pieces in saucepan, cover with boiling water and boil 30 minutes; then add the tips. Drain and cover with sauce or melted butter. Serve in ramekins with tips on top.

N. B.—The peelings and hard ends should be boiled and the water (stock) used for soup.

STEWED CARROTS

1 quart carrots	1 tsp. finely chopped parsley
1 tbsp. finely cut onion	1 tsp. salt
2 tbsp. butter	$\frac{1}{4}$ tsp. white pepper
1 tbsp. flour	

Wash, scrape and cut the carrots into pieces 1 inch long; put on to boil with boiling water enough to cover; boil until tender, without a cover. Drain, and save the water in which they were cooked.

Put the butter into saucepan, add onion and flour; mix well; add 1 cup of the carrot water slowly; stir until smooth; mix the carrots and sauce together, add salt, pepper and parsley, and boil 3 minutes. Save rest of stock for soup.

This makes four large helpings.

KNOX GELATINE is the one dessert for all appetites.

THE HOWE STUDIO

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ESCALLOPED TOMATOES

Brush a baking dish with drippings; cover the bottom with breadcrumbs; put in 2 cups tomatoes; season with salt and pepper to taste; add 1 tablespoon sugar; cover with breadcrumbs and place in hot oven about 20 minutes, or until browned.

PICKLED CABBAGE

1 small head or 1 quart cut	1 tbsp. sugar
cabbage	1 tsp. salt
$\frac{1}{4}$ tsp. celery seed	$\frac{1}{2}$ cup vinegar
$\frac{1}{4}$ tsp. mustard seed	1-8 tsp. red pepper
6 cloves	

Wash and chop the cabbage fine; let it lay in cold water 30 minutes; drain and mix all the ingredients together.

ESCALLOPED CABBAGE

Cut cabbage fine and stew until tender and almost dry, salting to taste. Turn into a baking dish. Mix rolled crackers lightly through it with a fork and put layer of them over the top. Put small piece of butter and enough rich milk or cream to thoroughly soak the crackers; salt and pepper; bake about 20 minutes, letting it brown slightly.

BOILED CAULIFLOWER

Remove the leaves from a head of cauliflower; place in a saucepan, stem end down, cover with boiling water, boil 35 minutes, without a cover; drain and cover with the sauce.

SAUCE

Put 1 tablespoon butter into saucepan, melt; add 1 tablespoon flour, mix well; add 1 cup cold vegetable stock slowly, stirring until smooth and creamy, and the juice of half a lemon. If the cauliflower is small the outside leaves can be boiled, chopped fine, mixed with the cream

sauce and served around the cauliflower.
The vegetable stock may be either celery or rice.

THE RIGHT WAY TO BOIL CORN

Husk the ears, remove the silk with a vegetable brush so it will all come off. Have water boiling and boil corn rapidly for 5 minutes. Remove from water at once and place on plate which has been covered with a napkin, and bring the ends up so the corn will be covered. Do not add salt and do not let the ears stand in the water. Serve at once.

CORN OYSTERS

2 cups grated fresh corn	1 tbsp. melted butter or oil
2 eggs	1 tsp. salt
3 tbsp. flour	Dash of white pepper

Grate the corn from cob; beat the eggs until light, add the butter, salt, pepper and sifted flour and mix well. Sometimes the corn may be dry; in that case add a little milk.

Brush the griddle the same as for hot cakes, and put a spoonful of the corn mixture on at a time; brown slowly on both sides.

BAKED STUFFED EGGPLANT

1 eggplant	1 egg
1 c breadcrumbs	1 tsp. salt
1 tbsp. drippings	1-8 tsp. white pepper
1 tbsp. grated onion	Dash paprika
1 tbsp. chopped parsley	1 tbsp. melted butter

Wash and pare the eggplant, cut in half the long way; remove center, leaving shell half-inch thick. Put the shell into cold water at once, so it will not discolor. Cut the center in small pieces; put in saucepan, cover with boiling water and boil 10 minutes, drain and mash. Put the drippings and onion in frypan, add the mashed eggplant and breadcrumbs, stirring so it will fry dry. Add the salt, pepper, parsley, paprika and well-beaten egg; mix well and remove from fire. Remove eggplant from water, dry with a piece of cheesecloth and fill with the mixture; dust with breadcrumbs and melted butter; put in moderate oven for 30 minutes; serve with cream sauce.

FRIED EGGPLANT

Wash and pare the eggplant; cut into $\frac{1}{4}$ -inch slices; dust with salt and pepper; dip in flour, then in egg (1 egg beaten with 1 tablespoon milk) and then in bread-crumbs. Fry in deep, hot oil or drippings.

STEWED ONIONS

1 quart onions	1 tsp. salt
1 tbsp. butter	$\frac{1}{2}$ tsp. white pepper
1 tbsp. flour	

Peel the onions, put on in saucepan, with boiling water enough to cover and 1 teaspoon salt; boil without a cover 30 minutes, or until tender; drain; put the butter in the saucepan, when melted, add flour, mix well; then slowly add 1 cup onion stock, boil until smooth, pour over the onions.

Add 1 teaspoon lemon juice if you like. This makes a pleasant change.

ESCALLOPED CORN

Butter well a baking dish, cover the bottom with rolled cracker crumbs, then pour in $\frac{1}{2}$ can corn, then place bits of butter over same with a good sprinkle of salt and pepper, then another layer of cracker crumbs, on this spread the other half can of corn and season like first layer, sprinkle cracker crumbs over top. Beat one egg well and mix in about two cups of milk, (or milk and water) pour the mixture over the pan of corn, taking fork to see that milk and eggs soaks well into the bottom layer of cracker crumbs, place pan in oven and bake well taking care the top layer does not get too hard.

SPINACH

$\frac{1}{4}$ peck of spinach	2 tsp. salt
1 tbsp. butter	1-8 tsp. white pepper
1 tbsp. flour	1 tbsp. lemon juice

Wash and clean the spinach, and then wash through several waters to remove all sand and grit. Put into boiler with $\frac{1}{2}$ cup boiling water, cover and bring to the boiling point quickly; add 1 teaspoon salt, remove cover and boil 10 minutes, turing quite often. Drain (save the water), and mix with the sauce.

A KNOX GELATINE Dessert or Salad is attractive and appetizing.

KRUM'S GROCERY

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HOWE, INDIANA

SAUCE

Put the butter into saucepan; when melted add the flour, mix well; then add the water which was drained from the spinach (if there is not a cupful, add enough cold water to make a cupful); stir until smooth; add 1 teaspoon salt, pepper, and lemon juice and boil 3 minutes.

STUFFED PEPPERS

Take six good sized sweet peppers. Remove the tops by cutting around edge with a sharp knife. Remove all the seeds and pour over pods enough boiling water to cover them. Let them remain in water for one-half hour. Take one cupful of chopped meat, (what is left from a roast is excellent) two cupsful of bread crumbs, mix together with two good sized tomatoes. Salt and pepper to taste. Stuff the peppers. Put tops on and bind either with toothpicks or by sewing. Put in baking pan, add a little water and bake in moderate oven about an hour.

PEAS AND CARROTS

1 quart finely diced carrots	1½ tsp. salt
1 tbsp. finely cut chives,	A little pepper
2 cups green peas	2 tbsp. flour
young onion tops, leek	
tops, or parsley	

Wash, scrape and cut young carrots into very small dice; put in saucepan; cover with boiling water; boil 15 minutes; add the fresh peas and boil 20 to 25 minutes. Mix butter and flour together until smooth and add to the carrots and peas; add salt, chives or onion tops and boil 5 minutes. Sprinkle with parsley.

SUMMER SQUASH

Wash and cut the squash into small pieces without paring or without removing the seeds.

Put in saucepan; cover with boiling water and boil 30

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minutes without a cover or until tender. Pour into a colander and let it drain 20 minutes; then mash through colander and to each quart of mashed and strained squash add 1 teaspoon salt, 1 tablespoon butter and a little pepper.

BRUSSELS SPROUTS

Wash and clean 1 quart of brussels sprouts, lay in cold water for an hour. Drain, put over fire in saucepan of boiling water and boil 35 to 40 minutes without a cover. Drain and cover with cream sauce; or serve with salt, pepper, 2 tablespoons melted butter and 1 tablespoon of lemon juice.

SAUCE

1 tbsp. butter
1 tbsp. flour
1 cup cold milk

1 tsp. salt
Dash of white pepper

Melt the butter in a saucepan over fire, add the flour, mix well; add the cold milk slowly, stir until smooth and creamy; add salt and pepper and boil 3 minutes.

BRUSSELS SPROUTS WITH MELTED BUTTER

1 quart Brussels sprouts 1 tsp. salt
2 tbsp. butter 1-8 tsp. paprika

Trim the sprouts and cover with cold water one hour; drain and cover with boiling water; boil 30 minutes; pour in colander; drain carefully and remove to hot dish.

Melt the butter; add the salt and paprika to the butter and put over fire until melted and hot; then pour over sprouts.

Or put the sprouts in frypan with the butter and seasoning and shake pan until all have come in touch with the butter. They must not fry.

S. T. COOPER

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HOWE, INDIANA

SALADS

CABBAGE SLAW

3 slices bacon cut into pieces and fried; 1 egg beaten with a little vinegar. Pour into bacon grease and cook until thick. Put over sliced cabbage. Serve either warm or cold.

THOUSAND ISLAND SALAD DRESSING

Put into a small glass fruit jar half a cup of olive oil, the juice of half a lemon, and half an orange, a teaspoonful of grated onion pulp, one-fourth a teaspoonful, each, of salt and paprika, one teaspoonful, of Worcestershire sauce, one-fourth a teaspoonful of mustard and three sprigs of parsley, chopped fine; put on a rubber and the cover and shake vigorously until well-mixed and creamy, then pour at once over the salad ingredients. This is suitable for tomatoes, asparagus, peas, beans, spinach, lettuce, endive, etc.

SALAD DRESSING

1½ tbsps. sugar	1 tsp. salt
1 tbsp. flour	1 tsp. mustard

Rub dry ingredients together and mix with beaten yolks of 2 eggs; add 1 tbsp. butter; ¾ c milk; ¼ c vinegar. Stir constantly, and cook until mixture thickens.

OIL DRESSING

1 egg yolk	1 tbsp. boiling water
¼ tsp. salt	1 c olive oil
½ tsp. mustard	

Put egg yolk in bowl; add salt, mustard; beat with egg-beater; add boiling water; then add olive oil until 1 cupful has been used, adding it very slowly.

BOILED DRESSING

2 egg yolks	6 tbsps. sugar
½ c water	1 tsp. mustard
½ c vinegar	½ tsp. salt
2 tbsps. flour	Little paprika

Mix dry ingredients, then add vinegar, water and egg yolks; when ready to take off fire add butter, and when slightly cool, 1 c cream.

OLIVE OIL DRESSING

1/2 tsp. pepper	2 tbsps. olive oil
1/2 tsp. salt	1 tbsp. vinegar

To be served on lettuce, watercress, etc.

FRENCH MAYONNAISE

2 egg yolks	1 tbsp. vinegar
1 tsp. salt	1 tbsp. lemon juice
1/4 tsp. cayenne	1 c olive oil
1 tsp. mustard	1/4 tsp. paprika

Mix dry ingredients; beat yolks well; add to seasonings; when mixture is thick, add olive oil by drops, for the first 1/4 cup, then more rapidly until oil is used, thinning as needed with lemon juice and vinegar. Serve over potatoes, cabbage or any vegetable salad.

WALDORF SALAD

Mix 1 c celery, 1 c apples, cut in pieces; 1 c English walnuts. Serve on lettuce leaves by adding mayonnaise dressing.

STUFFED TOMATO SALAD

Remove skins from 8 tomatoes; scoop out inside; mix drained pulp with 1/4 c chopped green peppers, 1/4 c chopped walnuts, 1 c chopped cabbage or celery; add any desired dressing and refill tomatoes. Serve on lettuce leaves.

1,000 ISLAND DRESSING

4 eggs (hard boiled), 1 small bottle Yacht Club salad dressing, 4 tbsps. chilli sauce, 6 or 8 red beets, 1 c cream vinegar to taste, salt, 1 or 2 sweet green peppers. Grind eggs, beets, peppers. Serve on head lettuce.

PERFECTION SALAD

1 envelope Knox Sparkling Gelatine	1 tsp. salt
1/2 c cold water	1 c cabbage (finely shredded)
1/2 c mild vinegar	2 c celery (cut in small pieces)
2 tbsps. lemon juice	2 pimientos (cut in small pieces)
2 cs. boiling water	
1/2 c sugar	

Soak gelatine in cold water five minutes. Add vinegar,

Send for the Knox Gelatine recipe book.

lemon juice, boiling water, sugar, and salt. Strain, and when mixture begins to stiffen, add remaining ingredients. Turn into mold, first dipped in cold water, and chill. Remove to bed of lettuce or endive. Garnish with mayonnaise dressing, or cut in cubes, and serve in cases made of red or green peppers, or turn into molds lined with canned pimientos.

A delicious accompaniment to cold sliced chicken or veal.

KNOX GELATINE comes in two packages—**PLAIN** and **ACIDULATED (Lemon Flavor)**.

PICKLES

SEVEN DAY PICKLES

To $\frac{1}{2}$ bushel of cucumbers take 1 cup of salt, 1 gallon of water, put on the cucumbers and let stand over night. The next morning pour off brine and scald, then pour over the pickles. Do this five mornings in succession. The sixth morning add 1 gallon of weak vinegar and alum size of walnut, pour on scalding hot. Next morning drain take 1 gallon of vinegar, 1ct. box of mixed spices (taking out most of red peppers) 3 lbs. of granulated sugar, scald and pour over the pickles hot, put in cans or jars. Will keep indefinitely.

DILL PICKLES

Layer of pickles, pinch of alum, 3 small red peppers, cut dill and sprinkle over each layer, cover with grape leaves, fill crock. 10 quarts boiling water, 5 handfuls of salt, 1 pint of vinegar, scald and pour over pickles hot. Cover deep with grape leaves. Cover with cloth being careful to tuck in at sides, weight. When scum forms on cloth remove and wash and replace. Ready for use in two weeks.

CHOPPED PICKLES

2 quarts green tomatoes, chopped fine.
1 quart ripe tomatoes, chopped fine
3 red mangoes, chopped fine
3 green mangoes, chopped fine
3 small bunches celery, chopped fine
3 large onions, chopped fine
1 small cabbage, chopped fine
1 large cucumber, chopped fine

Mil all together, add 1 cup of salt and let stand over night. Then drain in a colander, add 3 pints of vinegar, 2 lbs. brown sugar, 1 teaspoon mustard seed, 1 teaspoon black pepper. Cook slowly for 1 hour.

SLICED PICKLES

12 cucumbers, 6 onions, 1 teaspoon tumeric, 1 teaspoon pepper, 1 teaspoon mustard seed, 1 teaspoon celery seed,

KNOX GELATINE is GUARANTEED to please or money back

1 quart vinegar, 2 cups brown sugar, heat vinegar put all in and let come to a boil.

CORN RELISH

1½ dozen ears corn, 1 cabbage, 4 onions, 2 peppers, 3 cups sugar, 2 quarts vinegar (weak), ½ cup salt, ½ cup flour, 1 teaspoon tumeric, 1 tablespoon mustard, chop the vegetables and add to the liquids, cook until all are tender. Makes about 6 quarts.

PICKLED PEARS OR PEACHES

To 6 pounds of peeled fruit allow 3 pounds sugar and 1 pint of vinegar, add sufficient water to cover fruit, heat slowly, when boiling hot add cinnamon, cloves and ground spice tied in small muslin bag. Boil 5 minutes and can while hot.

CUCUMBER PICKLES

Wash and wipe dry the cucumbers, pack in Mason jars. Mix 1 gallon white wine vinegar, 1 cup salt, 1 cup sugar, ½ cup mustard (Colemans). Pour this mixture over the cucumbers after putting a large pinch of mixed spices

PICKLED PEPPERS

Cut tops off large peppers and scrape out seeds.
2 quarts chopped cabbage 2 tbsps. salt
4 large onions 2 c chopped celery
2 tbsps. pepper seed
Pack the peppers and put on the tops. Lay in crocks and pour on hot vinegar. If too strong dilute. Add 4 cups sugar, 1 teaspoon of mixed spices.

BEET RELISH

2 cups of cooked beets, chopped fine, 2 cups raw cabbage, 1 cup horseradish, ½ cup sugar, 1 pint vinegar, salt and pepper to taste. Let vinegar and sugar come to boiling point, add rest of ingredients and cook for 10 minutes.

A. S. ATWATER

Implements and Repairs

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CAKES

APPLE SAUCE CAKE

2 cs. gran. sugar	3 tbsps. cocoa
2 c hot apple sauce	1 tsp. each of cinnamon
3½ cs. flour	and cloves
3 tsps. A. & H. soda, dis-	1 c raisins
solved in a little hot	1 c nut meats
water	

CHEAP FRUIT CAKE

2 c br. sugar	1 egg
1 c shortening	1 tsp. A. & H. soda
1 pt. bread dough sponge	

Use flour to make batter as stiff as for fruit cake. Set in warm place to raise, after adding as much fruit and spices as desired. When light, bake in moderate oven.

EGGLESS-MILKLESS-BUTTERLESS CAKE

1 c br. sugar	1 tsp. cinnamon
1 c water	1 tsp. cloves
1-3 c lard	1 tsp. salt
1 c seeded raisins	1 tsp. A. & H. soda
1 tsp. nutmeg	

Put ingredients in sauce pan; boil for 3 minutes; when cool, add 1 tsp. A. & H. soda, 2 cs. flour, 1 tsp. B. P. Bake slowly 1 hr. in loaf pan.

GERMAN APPLE CAKE

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|----------------------------------|-------------------------|
| 2 cs. flour | 1 egg, beaten light |
| 2 rounding tsps. Rumford | 3 apples |
| B. P. | 3 tbsps. dried currants |
| $\frac{1}{4}$ c shortening | 2 tbsps. sugar |
| $1\frac{1}{4}$ cs. milk (nearly) | 1 tsp. cinnamon |

Sift the dry ingredients together twice and work in the shortening; add the milk to the egg and stir into the first mixture. Spread the dough in a buttered pan in a thin sheet. Pare, quarter and core the apples, cut the quarters in slices and press them core side down in the top of the dough making rows lengthwise of the cake; sprinkle with the currants, sugar and cinnamon. Bake about half an hour. Serve hot with butter.

WAR CAKE

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| 1 c br. sugar | 2 tsps. cocoa (dissolved) |
| $\frac{1}{4}$ c lard or substitute | 1 c oatmeal flour (sifted) |
| 1 cup sour milk—salt | 1 tsp. A. & H. soda |
- sifted with $1\frac{1}{4}$ c wheat flour; flavor with vanilla. Bake in loaf.

PRUNE CAKE

- | | |
|-----------------------------------|--|
| 1 c sugar | 2 cs. flour |
| 2-3 c butter (shortening) | $\frac{1}{2}$ tsp. nutmeg |
| 1 lb. prunes (for entire recipe) | $\frac{1}{2}$ tsp. cinnamon |
| 3 eggs (1 white for the frosting) | 1 tsp. A. & H. soda dissolved in $\frac{1}{2}$ c prune juice |

Take 1 c prunes seeded and chopped and cook soft. This is for the cake.

Filling—Take remainder of prunes; cook with 1 c sugar until a paste and spread between layers of cake.

FRUIT AND NUT CAKE

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|--|---------------------------|
| 1 lb. dates (pitted) | 1 c sugar |
| 1 lb. mixed nut meats, $\frac{1}{2}$ of them Brazil nuts | $\frac{1}{2}$ tsp. salt |
| 1 c flour | 2 tsps. B. P. (Rumford's) |
| | 4 eggs |

Sift flour, B. P., salt, 3 times; mix with fruit and nuts; sift sugar 3 times; mix in. Separate eggs, beat yolks,

Use KNOX GELATINE if you would be sure of results.

add to mixture, then add beaten whites. Bake 1 hr. in slow oven. Cut in two days.

OAT COFFEE CAKE

$\frac{1}{4}$ c sugar	$2\frac{1}{2}$ cs. rolled oats
$\frac{1}{4}$ s shortening	(ground fine)
1 egg	4 tsps. Rumford's B. P.
1 c milk	$\frac{1}{2}$ tsp. salt
2-3 c raisins	

Mix and bake as for cake.

COFFEE CAKE

$\frac{1}{2}$ c shortening	2 cs. flour
1 c sugar	

Rub together into crumbs and take out 1 c to sprinkle over top of cake; add 1 egg, 1 c sour milk, 1 tsp. A. & H. soda, 1 tsp. B.P. in 1 tbsp. flour. Put cinnamon on top with crumbs. Bake.

GINGER CAKE

1 c molasses	2 tsps. A. & H. soda in 1
$\frac{1}{2}$ c sugar	c boiling water
$\frac{1}{2}$ c butter substitute	$2\frac{1}{2}$ cs. flour
1 tsp. each of ginger, cin-	
namon and cloves	

Add 2 well beaten eggs the last thing before baking.

ANGEL GINGER BREAD

$\frac{1}{4}$ c butter	1 tsp. A. & H. soda in
$\frac{1}{4}$ c molasses	1 c boiling water
$\frac{1}{2}$ c sugar	$\frac{1}{2}$ tsp. ginger
1 egg	1 heaping c flour

BUTTER MILK CAKE

$1\frac{1}{2}$ cs. sugar	1 tsp. A. & H. soda
$1\frac{1}{2}$ cs. butter milk	2 tsps. cocoa
3 cs. flour (heaping)	2 tsps. cinnamon

MOORE'S BAKERY & RESTAURANT

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Simply add water and sugar to the KNOX ACIDULATED package.

$\frac{1}{2}$ c butter	1 tsp. cloves
1 c chopped raisins	1 tsp. nutmeg

WHITE LAYER CAKE

$1\frac{1}{2}$ cs. sugar	3 cs. flour
$\frac{1}{2}$ c lard and butter mixed	2 tsps. Rumford's B. P.
1 c sweet milk	

Whites of 3 eggs beaten stiff; add lastly; flavor with vanilla.

ONE EGG CAKE

1 c sugar	2 tsps. Rumford's B. P.
2 cs. flour	

Sift together 3 times; add white of 1 egg in cup; fill cup up with milk; 3 tbsps. melted butter; mix all together; beat, add vanilla and bake in layers.

YELLOW CAKE

Cream together 1 c gran. sugar, 1 tbsp. butter substitute; add 1 beaten egg. Sift together $1\frac{1}{2}$ cs. flour, 2 tsps. Rumford's B. P.; add all together, and lastly 2-3 c milk, 1 tsp. vanilla.

LEMON CAKE

2 c sugar	3 eggs beaten separately
$\frac{1}{2}$ c butter substitute	$2\frac{1}{2}$ tsps. B. P.
1 c sweet milk	3 cs. flour

Filling—1 lemon, 1 c sugar, $\frac{1}{2}$ c butter and yolk of one egg. Cook until thick enough to spread.

FIG CAKE

1 c sugar and 1 tbsp. shortening creamed together; yolk of 1 egg, 1 c sweet milk, 2 cs. flour, sifted with 2 tsps. B. P., pinch of salt, beaten white of egg added last; flavor.

Filling— $\frac{1}{2}$ lb. of figs chopped or ground; $\frac{2}{3}$ c. sugar, $1\frac{1}{2}$ cs. boiling water; cook all together until it jellies, stirring constantly, flavor and place between layers. Powdered sugar sifted on top if desired.

LAYER CAKE

1 c sugar, 1-3 c butter, 2 eggs, $\frac{1}{2}$ c milk, $\frac{1}{2}$ tsp. A. & H.

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soda, 1 slightly rounding tsp. of cream of tartar, $1\frac{1}{4}$ cs. of flour. Cream sugar and butter; add eggs, milk and a little vanilla, sift flour with soda and cream of tartar and add to other ingredients.

CHOCOLATE CAKE

1 c of br. sugar, 1 tbsp. of lard, 1 c sour milk, 2 cs. flour, 1 tsp. A. & H. soda, 1 egg, 2 tbps. cocoa, salt, vanilla.
Filling—1 tbsp. flour, 2 tbps. of sugar, scald with hot water and stir constantly until it thickens; flavor with vanilla or mapleine.

DARK CAKE

3 cs. br. sugar	2 tbps. cinnamon
$\frac{1}{2}$ c lard	1 tsp. cloves
2 cs. sour milk	1 tsp. allspice
1 small desert spoon of A. & H. soda	4 cs. flour (sifted)

DEVIL'S FOOD CAKE

2 c br. sugar	1 tsp. A. & H. soda
---------------	---------------------

Pink Coloring for fancy desserts in each package of KNOX GELATINE.

$\frac{1}{2}$ c shortening	2 tbsps. cocoa dissolved in $\frac{1}{2}$
$\frac{1}{2}$ tsp. salt	c sour milk
1 or 2 eggs	2 cs. flour—vanilla
$\frac{1}{2}$ c hot water	

SUNSHINE CAKE

6 eggs	1 c flour sifted 3 times
1 c gran. sugar	$\frac{1}{4}$ tsp. Rumford's B. P.
1 tsp. salt	Juice of $\frac{1}{2}$ lemon

Measure sugar and flour in tumbler; beat eggs separately using $\frac{1}{2}$ sugar with each, lemon juice and salt with yolks. Add flour and B. P. to eggs, and bake like angel food.

LADY BALTIMORE CAKE

1 c butter	2 tpsps. Rumford's B. P.
2 cs. sugar	Whites of 6 eggs
1 c milk	1 tsp. vanilla
$3\frac{1}{2}$ cs. flour	1 c nuts

Cream butter and sugar; sift flour three times; add B. P. Alternate milk and flour to butter and sugar, and fold in the beaten whites. Add nuts and vanilla.

WAR TIME CHRISTMAS CAKE

1 lb. raisins	$\frac{1}{2}$ c beef drippings
$1\frac{1}{2}$ cs. water	$1\frac{3}{4}$ cs. br. sugar
$\frac{1}{2}$ c molasses	Grated rind of orange
2 oz. citron	Grated rind of lemon

Mix sugar, molasses, drippings, water and fruits; place on stove in sauce pan and let boil 10 minutes; cool and add

4 cs. flour	1 tsp. cinnamon
1 c cold coffee	1 tsp. A. & H. soda dissolved in hot water.
1 tsp. nutmeg	
1 tsp. cloves	

Sift flour, salt and spices; add coffee and soda; then the boiled ingredients. Bake in two loaves in moderate oven for one hour.

FRUIT CAKE

1 lb. ground pork (pour 1 pt. boiling water over pork)

Try KNOX ACIDULATED GELATINE with the Lemon Flavor enclosed.

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Bake in loaves in moderate oven. This will make four loaves.

2 cs. br. sugar	1 tsp. cloves
4 eggs	1 tsp. allspice
1 lb. raisins	1 tsp. nutmeg
1 lb. currants	1 tsp. A. & H. soda in
2 ounces each of citron, orange, lemon peel	hot water
2 tsps. cinnamon	5 cs. flour

ICINGS

Caramel Icing	1 c cream
2 cs. light br. sugar	1 tbsp. butter

Cook until hard in cold water and beat until creamy.

NUT FILLING

1 c butter milk	1 c black walnuts
1 c sugar	3 tbsps. flour

Cook until it thickens.

WHITE FROSTING

2 c powd. sugar	Add beaten white of 1 egg
1 tbsp. butter	Flavor with vanilla

Put nut meat on each square.

CHOCOLATE ICING

1 c sugar	1 tbsp. butter
1 dessert spoon corn starch	1 c milk (hot)
2 tbsps. grated chocolate	

Add to above and let thicken.

CHOCOLATE ICING

2 cs. powd. sugar 1 tbsp. butter
1/4 c cocoa 1/2 tsp. vanilla
Add enough warm coffee to moisten. Beat until creamy.
Spread.

CHOCOLATE ICING

1 c gran. sugar 5 tbsps. milk
Boil 5 minutes; stir in 1 square chocolate when removing
from fire.

WHITE FROSTING

1 c gran. sugar 4 tbsps. water
Boil until it hairs; pour it over the well beaten white of
1 egg. Flavor with vanilla or any desired fruit.

WHITE BOILED FROSTING

1 c milk 1 tsp. butter
Let boil 10 minutes; when ready to remove from fire,
add pinch of soda. Stir until creamy.

SPANISH SAUCE FOR CAKE

1 c boiling water 1 tbsp. butter
1 tbsp. corn starch 1 c sugar
2 tbsps. vinegar
Cook until thick; flavor with nutmeg.

DOUGHNUTS

1 egg 1 tsp. A. & H. soda in sour
1 c sugar milk
1 c sour milk 1/2 tsp. salt—vanilla
2 tbsps. shortening
Flour to make soft dough. Fry in hot fat.

POTATO DOUGHNUTS

1 c sugar Little salt
3/4 c mashed potatoes Flavor with nutmeg
2 tbsps. melted butter 1 tsp. A. & H. soda
1 c sour milk 1 tsp. Rumford's B. P.

KNOX ACIDULATED GELATINE saves the cost, time and bother
of squeezing lemons.

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HOWE, INDIANA

1 egg

1 c oat meal flour

Sift soda with a little flour; add enough wheat flour to
make soft dough.

CORN DOUGHNUTS

$\frac{1}{2}$ c milk

1 c corn meal

Scald the milk, then add the 1 c of corn meal and stir
until thick. Then add $\frac{1}{2}$ c cold milk and 1 c corn meal
to which has been added $\frac{1}{2}$ c sugar, $\frac{1}{2}$ c flour, 2 tsps. B.
P., $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. cinnamon. Then add 1 egg well
beaten and 2 tbsps. melted fat to the above mixture. Mix
well and chill. Roll out and cut with a doughnut cutter.
Fry in smoking hot fat.

See that the name K-N-O-X is on each package of gelatine you buy.

COOKIES

GRAHAM COOKIES

2 cs. gran. sugar	2 cs. white flour
1 c butter and lard, mixed	3 eggs
$\frac{1}{2}$ c buttermilk or sour milk	1 rounding tsp. A. & H. soda in buttermilk
$1\frac{1}{2}$ c graham flour	1 tsp. salt
1 c chopped raisins	

Try one, if not stiff enough add more flour.

HONEY COOKIES

1-3 c of crisco or shortening, $\frac{1}{2}$ c of br. sugar, $\frac{1}{2}$ c of honey, 1 egg, $1\frac{1}{4}$ cs. flour, 1 tsp. salt, 1 tsp. pastry spice, 1 tsp. melted chocolate, 1 c of nuts; cream, sugar and crisco; add egg, honey, then nuts sifted in dry.

OATMEAL COOKIES

1 c shortening	2 eggs
2 cs. oatmeal	1 c sour milk
$1\frac{1}{2}$ c sugar	

Sift 1 tsp. A. & H. soda, 1tsp. B. P. with 3 cs. flour; any kind of spices and nuts; add 1 c raisins (chopped).

SUGAR COOKIES

1 c sugar (large)	1 tsp. A. & H. soda
1 c shortening	1 tsp. B. P.
2 eggs	Mix soft.
$\frac{1}{2}$ c sour milk	

BROWN SUGAR COOKIES

$1\frac{1}{2}$ c br. sugar	1 tsp. A. & H. soda (in milk)
1 c shortening	
3 tbsps. sour milk	$2\frac{1}{2}$ cs. flour
2 eggs	Mix stiff.

HERMITS

$1\frac{1}{2}$ cs. sugar	1 tsp. cinnamon
1 c butter	1 tsp. nutmeg
2 eggs	1 c nut meats
$\frac{1}{2}$ c sour milk	1 c raisins
1 tsp. A. & H. soda	Pinch salt

KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing lemons.

The Beecher Co.	Lima Creamery Co.
Dry Goods, Groceries, Boots, Shoes and Notions	To Insure Good Results Use Lima Creamery
HOWE, INDIANA	BUTTER

Cream butter and sugar; beat eggs, and add to mixture. Then add soda and sour milk; add dry ingredients. Mix together with enough flour to make a soft dough.

DATE BARS

1 c sugar	2 eggs
1 c chopped walnuts	1 tsp. B. P.
1 c flour	Pinch of salt
1 lb. dates	

Beat egg yolks; mix with sugar until creamy; mix flour, B. P., salt, nuts, dates (chopped). Beat whites of eggs stiff; add alternately with flour mixture to yolks and sugar. Bake $\frac{1}{2}$ hr. in moderate oven in dripping pan. Remove; cut in bars.

SNIPE-DOODLE

1 c sugar	1 tbsp. butter
1 egg	$1\frac{1}{2}$ c flour
$\frac{1}{2}$ c sweet milk	2 tsps. B. P.

Sprinkle sugar and cinnamon on top before baking.

PEANUT COOKIES

$\frac{1}{4}$ c butter (scant)	2 tbsps. milk
$\frac{1}{2}$ c sugar	1 c flour
1 egg, beaten without se-	2 level tsps. Rumford B. P.
parating white and yolk	$\frac{3}{4}$ c peanuts

Cream the butter; gradually beat in the sugar, egg, milk, and flour sifted with the baking powder. Reserve two dozen whole pieces of nut and chop the rest fine. Add the chopped nuts to the mixture. Drop on a buttered tin, a teaspoonful in a place; set a whole piece of nut above; bake in a moderate oven. The recipe makes two dozen small cookies. Other nuts may be substituted.

PIES

PASTRY

2 tbsps. lard
4 tbsps. water

8 tbsps. flour
Pinch of salt

CHOCOLATE PIE

1 pint milk
 $\frac{3}{4}$ c sugar
1 tsp. vanilla

2 tbsps. cocoa
2 egg yolks

Thicken with 1 tbsp. flour or corn starch. Fill baked crust

RAISIN PIE

1 lb. seeded raisins, boil until soft, then add 1 c sugar; salt, butter size of walnut; 2 tbsps. flour, 1 tbsp. vanilla. Bake with 2 crusts. Makes 2 pies.

CRANBERRY PIE

1 pt. cranberries ground through meat grinder or chopped fine, 1-3 c molasses, 1 c sugar, 1 c boiling water. Cook until soft; add 1 tbsp. flour and butter size of egg. Cook until thickened, place between crusts and bake.

LEMON PIE

Fill baked crust. Filling: Juice and grated ring of lemon, 1 c sugar, yolks of 2 eggs, 1 c hot water, 1 tbsp. corn starch. Cream together the yolks, juice and sugar; add c boiling water and let all boil; add the dissolved corn starch and boil until thickened. Beat the whites of two eggs stiff; add 2 tbsps. powdered or gran. sugar. Spread over top and brown in oven.

IRISH POTATO PIE

1 c fine mashed potato 2-3 pt. sweet milk
2 yolks of eggs (beaten) Small piece butter
2-3 c sugar. Salt

Cook in double boiler. Pour filling into baked crust. Frost with whites of eggs. Brown in oven.

CHOCOLATE PIE

2 tbsps. butter, 2 tbsps. flour, 4 tps. cocoa, boiling water, sugar to taste, 1 tsp. vanilla. Melt butter in pan, mix flour

FOUR PINTS of jelly in each package of KNOX GELATINE

and cocoa and stir into butter; add gradually hot water until the right consistency, stirring all the time. Just before cooked add sugar and pinch of salt; when off the fire add vanilla. Put in baked pie crust, cover with whipped cream.

BUTTER SCOTCH PIE

1 c brown sugar, 2 eggs (yolks only), 2 tbsps. flour in a little cold water; 1 c cold water, 2 tbsps. butter, 1 tsp. vanilla; cook in double boiler until thick. Put in a baked crust with whites of eggs on top.

COCOANUT KISSES

3 eggs

1 tbsp. corn starch

1 c gran. sugar

Beat egg whites until stiff, mix sugar and corn starch and add gradually to egg whites, beating constantly. Put in a double boiler and cook 15 minutes. Remove and add 2 c cocoanut; flavor if desired. Drop by spoonfuls on greased tins and bake 10 to 20 minutes.

DELICIOUS STRAWBERRY PIE

Line a deep pan with the crust and bake. Filling—1 qt. strawberries mashed fine, 1 c gran. sugar; add meringue of the well beaten whites of 2 eggs, 2 tbsps. sugar, 1 tsp. vanilla.

MINCE MEAT FOR PIE

1 c chopped meat

1 c raisins

1 c currants

1 c gran. sugar

1 c br. sugar

1-3 c molasses

3 cs. chopped apples

1 c meat liquor

2 tps. salt

2 tps. cinnamon

$\frac{1}{2}$ tsp. mace

$\frac{1}{2}$ tsp. cloves

1 grated rind and juice of
lemon

$\frac{1}{2}$ c wine or boiled cider

1 c suet if meat is not fat

$\frac{1}{2}$ c brandy

Cook until apples are tender.

GREEN TOMATO MINCE MEAT

$\frac{1}{2}$ pk. chopped apples

1 c boiled cider

1 pk. green tomatoes

1 lb. raisins

3 lbs. sugar

2 tbsps. gr. cinnamon

1 lb. currants

2 tps. gr. nutmeg

KNOX GELATINE is measured ready for use—each package is divided into two envelopes.

C. S. NICHOLS, Pres.

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1 tsp. gr. cloves

1 c suet

1 tsp. ginger

1 c vinegar

Chop tomatoes fine, drain off juice, cover with cold water and 2 tbsps. salt. Bring to a scald, and drain. Cover again with cold water, bring to scald and drain. Then add to tomatoes other ingredients; boil until apples are tender. Can.

KNOX GELATINE solves the problem of "What to have for dessert."

PUDDINGS

SUET PUDDING

1 c suet chopped fine	1 c graham flour
$\frac{2}{3}$ c Karo syrup	1 c raisins
$\frac{1}{2}$ tsp. A. & H. soda	$\frac{1}{2}$ c currants
2 cs. wheat flour	$\frac{1}{2}$ c ground figs

Steam three hours. Serve with a sauce.

SUET PUDDING

1 c suet chopped fine	3 $\frac{1}{2}$ cs. flour
1 c molasses	1 tsp. A. & H. soda
1 c sour milk	1 tsp. cinnamon, cloves
1 c chopped raisins	and allspice

Steam three hours.
Sauce for same.

1 c jelly	$\frac{1}{2}$ tsp. corn starch
1 c water	

DATE PUDDING

1 c sugar	1 c sweet milk
1 c bread crumbs	1 c chopped dates
1 c chopped walnuts	1 tbsp. butter
2 tsps. B. P.	1 egg

BROWN PUDDING

2 cs. flour	1 c molasses
1 c warm water (not hot)	1 tsp. A. & H. soda
1 egg	Salt

Steam 1 $\frac{1}{2}$ hours or in cups 20 minutes.
Sauce—Whites of 2 eggs (don't beat), 2 tsps. butter, softened, 1 $\frac{1}{2}$ cs. powdered sugar. Beat well, flavor.

VEGETABLE PUDDING

1 c sugar	1 c raisins ground
1 tbsp. butter or	1 c (large) flour
1 $\frac{1}{2}$ cs. sour cream	1 tsp. A. & H. soda
1 c raw potato ground	$\frac{1}{2}$ tsp. cloves, cinnamon,
1 c raw carrots ground	nutmeg

Steam 2 $\frac{1}{2}$ hours.

KNOX GELATINE is GUARANTEED to please or money back

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HOWE,	INDIANA	HOWE,	INDIANA

NORWEGIAN PRUNE PUDDING

1/2 lb. prunes, soak and cook in water in which prunes are soaked. Remove meat from stones; return to water, add 1 c sugar, 1 cs. boiling water, 1 stick cinnamon; simmer 10 minutes; dilute 1/4 c of corn starch with enough water to pour easily; add to prune mixture and cook 5 minutes; remove cinnamon; add 1 tsp. lemon juice. Mold, then chill. Serve with cream.

CHERRY ROLL

1/2 pt. flour
1/2 pt. oatmeal flour

1/2 tsp. salt
1 1/2 tsp. B. P.

Add sweet milk to make soft dough. Roll and flour slightly; then dot quickly with stoned cherries. Roll up and brush with melted butter. Steam 1 hour.

SAUCE

Put in double boiler 1 tsp. melted butter, 2 tsps. flour. Stir until smooth; add 1 c boiling water, 1 1/2 c sugar, 1 c cherry juice. Serve hot.

OATMEAL PUDDING

2 c milk
1/2 tsp. salt
1/2 lb. dates or raisins

1/2 c corn meal
1 c cooked oatmeal
4 eggs

Cook corn meal in milk until thickened; add oatmeal. When cool add beaten egg yolks and dried fruit. Fold in carefully the well beaten egg whites. Bake in moderate oven in pan of water 30 minutes. Serve with soft custard.

GRAHAM PUDDING

2 c graham flour
1 c molasses
1 tsp. A. & H. soda

1 c sweet milk
1 c raisins
Steam 3 hours.

KNOX GELATINE is economical—FOUR PINTS in each package.

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SAUCE FOR GRAHAM PUDDING

$\frac{1}{2}$ c butter	$\frac{1}{2}$ c sweet milk
1 egg well beaten	Boil, flavor.
1 c sugar creamed	

CORN STARCH PUDDING WITH HONEY

1 c milk	$\frac{1}{4}$ tsp. salt
2 tbsps. corn starch	
3 tbsps. honey added just before removing from fire.	

Mold.

DATE TAPIOCA

$\frac{1}{2}$ lb. chopped dates	1 pt. water (large)
1 c b. sugar	4 tbsps. minute tapioca

Stir tapioca into boiling water then sugar and dates.
Cook $\frac{1}{2}$ hour in double boiler. Serve with cream.

INDIAN PUDDING

1 c dark molasses, 1 c corn meal, 1 quart milk, scalded; cook in double boiler until thick. Let stand until cool. Add 1 pint milk poured "spirally." Cover for a few minutes. Serve with cream.

BREAD PUDDING

2 eggs	1 c boiling water
1 c molasses	1 c flour
1 c raisins	1 tsp. A. & H. soda
2 tbsps. fat	1 tsp. cloves
1 tsp. cinnamon	Steam 2 hours.
2 cs. bread crumbs	

CARAMEL TAPIOCA

1 c pearl tapioca	1 quart cold water
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Soak over night; add 3 cs. dark b. sugar; cook in oven until thick, stirring after. Serve with whipped cream.

CHOCOLATE PUDDING

2 cs. stale bread or cake	Butter $\frac{1}{2}$ size of egg
crumbs	$\frac{1}{2}$ c sugar
4 cs. boiling water	1 or 2 eggs

DESSERTS can be made in a short time with **KNOX GELATINE.**

2 squares chocolate (dis- Salt and vanilla
solved) in little milk

Bake in slow oven 1 hour. Serve with Hard Sauce.

HARD SAUCE

2 cs. 4X sugar
2 tbsps. cream

$\frac{1}{4}$ c butter
Vanilla

QUAKER PUDDING

$\frac{1}{2}$ c fine corn meal mixed with sugar and stirred smooth-
ly into 1 quart milk scalded in double boiler

$\frac{1}{2}$ c sugar $\frac{1}{2}$ c seeded raisins

3 eggs well beaten

Bake slowly 45 minutes. Serve hot with cream if pre-
ferred.

BERRY PUDDING

2 cs. flour

$2\frac{1}{2}$ tsps. B. P.

1 tbsp. butter

$\frac{1}{2}$ tsp. salt

$\frac{1}{8}$ c milk

$\frac{1}{2}$ c berries

Sift together flour, B. P. and salt; work in butter, add
milk and berries. Turn in buttered mold and steam $1\frac{1}{2}$
hours. Serve with sauce.

APPLE PUDDING

1 c flour

2 tsps. B. P.

$\frac{1}{2}$ c sugar

1 tbsp. fat

1 c water

4 apples

Prepare like biscuit dough; spread over sliced apples
and bake.

FRUIT PUDDING

2 cs. bread crumbs

1 tsp. cinnamon

$\frac{1}{2}$ tsp. nutmeg

$\frac{1}{2}$ tsp. cloves

$\frac{1}{4}$ tsp. A. & H. soda

2 tsps. B. P.

1 c raisins

1 c dates

1 c nuts

$\frac{1}{2}$ c molasses

1 c milk

2 eggs (beaten light)

Mix dry ingredients and fruit; add molasses, milk and
eggs. Fill oiled baking powder cans $\frac{3}{4}$ full and steam 2
hours or longer. Serve with custard.

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GRAHAM PUDDING

1 c graham flour	$\frac{1}{2}$ c barley flour
1 tsp. A. & H. soda	$\frac{1}{2}$ tsp. salt
1 tsp. cinnamon	$\frac{1}{4}$ tsp. cloves
$\frac{1}{4}$ tsp. allspice	1 c raisins
1 c molasses	1 c sour' milk
1 tsp. fat	1 egg

Mix dry ingredients and fruit; add molasses, milk, fat and egg. Fill oiled cans $\frac{2}{3}$ full. Steam 3 hours.

MARBLE PUDDING

2 cs. flour	$\frac{1}{2}$ tsp. salt
2 tsps. B. P.	$\frac{1}{2}$ tsp. cinnamon
2 eggs	$\frac{2}{3}$ c sugar
4 tbsps. butter	$\frac{1}{2}$ c water
$1\frac{1}{2}$ ozs. melted chocolate	

Sift together 3 times flour, B. P., salt and cinnamon. To the yolks add sugar, butter and water. Stir in dry ingredients; add whites of eggs, beaten. Divide mixture in 2 parts; add chocolate to one part. Put in buttered mold and steam 45 minutes.

MAPLE SPONGE

1 envelope Knox Spark- ling Gelatine	$\frac{1}{2}$ c hot water
$1\frac{1}{2}$ cs. cold water	Whites of 2 eggs
2 cs. b. or maple sugar	1 c chopped nut meats

Soak gelatine in cold water five minutes. Put sugar and hot water in saucepan, bring to boiling point and let boil 10 minutes in saucepan, bring to boiling point and let boil. Cool, and when nearly set, add whites of eggs beaten until stiff, add nut meats. Turn into mold, first dipped in cold water, and chill. Serve with custard made of yolks of eggs, sugar, a few grains of salt, milk, and flavoring.

KNOX GELATINE makes a transparent, tender, quivering jelly.

LEMON SPONGE OR SNOW PUDDING

$\frac{1}{2}$ envelope Knox Spark- $\frac{3}{4}$ c sugar
ling Gelatine $\frac{1}{4}$ c lemon juice
 $\frac{1}{4}$ c cold water Whites of 2 eggs
1 c boiling water

Soak gelatine in cold water five minutes, dissolve in boiling water, add sugar, lemon juice and grated rind of one lemon, strain, and set aside; occasionally stir mixture, and when quite thick, beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape. Pile by spoonfuls on glass dish. Chill and serve with boiled custard. A very attractive dish may be prepared by coloring half of the mixture red with tablet found in each package.

CHOCOLATE PLUM PUDDING

1 envelope Knox Spark- $\frac{1}{4}$ c sliced citron or nuts, as
ling Gelatine preferred
 $\frac{3}{4}$ c cold water $\frac{1}{2}$ c currants
1 c sugar $1\frac{1}{2}$ squares chocolate
1 c seeded raisins 1 pint milk
 $\frac{1}{2}$ tsp. vanilla Pinch salt
 $\frac{1}{2}$ c dates or figs, if desired

Soak gelatine in cold water five minutes. Put milk in double boiler, add melted chocolate, and when scalding point is reached add sugar, salt and soaked gelatine. Remove from fire and when mixture begins to thicken add vanilla, fruit and nut meats. Turn into mold, first dipped in cold water, and chill. Remove to serving dish and garnish with holly. Serve with whipped cream, sweetened, and flavored with vanilla.

DATE PUDDING

1 lb. dates 1 lb. nuts (chopped)
3 pints water 1 c b. sugar
1 c graham flour Bake $\frac{1}{2}$ hour

APPLE TAPIOCA

Soak 1 c tapioca in 1 quart luke warm water 1 hour. Pare and core good cooking apples and place in pudding dish. Pour over them the tapioca slightly salted and

Give the growing children KNOX GELATINE.

S. E. GLIME, Manager

S. B. MILLS, Sec.-Treas.

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flavored. Bake until apples are tender. Serve cold with
sugar and cream.

SPANISH SAUCE

1 c boiling water

2 tbsps. vinegar

1 tbsp. corn starch

1 tbsp. butter

1 c sugar

Flavor with nutmeg

**This is a good sauce with almost any steamed or baked
pudding.**

ICES AND ICE CREAM

PINE APPLE SHERBERT

1 can grated pineapple 4 cups water
3 cups sugar Juice of 2 lemons

Add lemon juice to pineapple; boil sugar and water 5 minutes; when cold add fruit juices; strain and freeze. Any sherbert can be made from this proportion.

MAPLE PARFAIT

4 egg yolks 1 pint thick cream
 $\frac{3}{4}$ cup maple syrup

Beat yolks until light; add syrup; cook and keep stirring until thick. Take from fire and whip until cold. Add to this the pint of cream whipped. Put in mold; pack for 4 hours.

FRUIT SHERBERT

(Economical)

$\frac{1}{2}$ envelope Knox Sparkling Gelatine (scant measure)
 $1\frac{1}{2}$ c sugar 3 c rich milk
1 orange 1 lemon

Grate the outside of both orange and lemon. Squeeze out the juice and add to this the sugar. Soak the gelatine in part of a cup of milk for five minutes, and dissolve by standing in pan of hot water. Stir into the rest of the milk. When it begins to freeze add the fruit juice, and sugar, and fruit of any kind if desired. This makes a large allowance for five persons.

NUT FRAPPE

$\frac{1}{2}$ envelope Knox Spark-1 c cooked strawberries
ling Gelatine 1 c cream
 $\frac{1}{4}$ c cold water $\frac{3}{4}$ c milk
 $\frac{1}{2}$ c sugar White of one egg
1 c cooked Pineapple 1 c chopped nuts

Soak gelatine in the cold water five minutes and dissolve over hot water. Add dissolved gelatine to cream, milk and sugar and stir in beaten white of egg. When cold, add the pineapple and strawberries which have been

A KNOX GELATINE Dessert or Salad is attractive and appetizing.

GENT'S FURNISHINGS

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HOWE, INDIANA

chopped in small pieces also the chopped nuts. Serve ice cold in sherbert glasses.

PLAIN ICE CREAM

1 qt. milk (boiled) 2 tbsp. flour
1 c sugar $\frac{1}{4}$ c cold milk

Stir into boiling milk; cook 20 minutes stirring frequently. Add 2 well beaten eggs, from one to four cups thin cream and sugar to taste. Cook enough to set the egg, then strain into freezer. Cool, flavor and freeze. Many kinds of ice cream can be made by using various fruits and flavorings with this as a foundation.

CHOCOLATE SAUCE FOR ICE CREAM

1 sq. Baker's chocolate 1-3 c water
1 c sugar $\frac{1}{2}$ tsp. vanilla
1 tbsp. butter

Melt chocolate; add butter, sugar, water; boil 5 minutes; cool; add vanilla; serve with vanilla ice cream.

BEVERAGES

GINGER TEA

1 tbsp. molasses $\frac{1}{2}$ c boiling water
 $\frac{1}{2}$ tsp. ginger $\frac{1}{2}$ c milk

Mix molasses and ginger; add water gradually; boil one minute; add milk. Serve when heated.

CREAM NECTAR

2 oz. tartaric acid 3 pints water
2 .bs. gran. sugar 1 lemon (juice)

Boil together 5 minutes; when cold add beaten whites of 3 eggs; $\frac{1}{2}$ cup flour, little water, $\frac{1}{2}$ oz. essence wintergreen; bottle and keep in cool place. To serve put $\frac{1}{4}$ tsp. A. & H. soda in glass of water; add 2 tbsp. of this syrup.

RASPBERRY VINEGAR

Fill stone jar with ripe raspberries; cover with strong vinegar; let stand for a week; put through sieve crushing out all juice; to each pint of this liquid add $1\frac{1}{2}$ lbs. sugar; boil enough to dissolve; skim; remove from fire; cool; bottle tightly.

GRAPE JUICE—(With Sugar)

Pick grapes off stems; wash and place in a kettle; heat until juice flows; then strain through a coarse cloth; add as much water as there is juice; add 1 c sugar to each quart. Let come to a boil; bottle; seal.

GRAPE JUICE

Wash grapes in cold water; pick from stems; barely cover with cold water, bring to a boil and simmer about 5 minutes. Let juice drip from flannel or cheese cloth. Seal. Serve cold.

EGG LEMONADE

1 egg white and yolk beaten separately; 2-3 glass water; 4 tbsp. sugar; juice $\frac{1}{2}$ lemon; pour over beaten yolk; then add beaten white.

C. McMANUS

Dealer In

HARNESS AND HORSE FURNISHING GOODS

HOWE, INDIANA

PUNCH OR FRAPPE

1 gal. water; 1 doz. oranges; $\frac{1}{2}$ doz. lemons; 2 lbs. sugar; 2 qts. pounded ice; 1 bottle maraschino cherries or 1 can shredded pine apple. Extract fruit juices, using some orange pulp; add cherries or pineapple.

ROOT BEER

1 cake Fleischman's yeast; 1 bottle root beer extract; 5 gallons fresh water (luke warm); 4 lbs. gran. sugar. Dissolve sugar in water, add extract, then yeast thoroughly dissolved in a little water. Mix well, and bottle immediately, using strong bottles or jugs. Set in a warm place 36 to 48 hours. Remove to cellar, or to a place of even temperature. Do not put in ice until a few hours before using.

SANDWICHES

PIMENTO

1 can pimientos, 3 dill or $\frac{1}{2}$ dozen sweet pickles; grind through chopper; add enough mayonnaise and peanut butter to spread.

PIQUANT SANDWICHES

Combine 1 cup Seeded Raisins, 2-3 cup cold boiled ham, $\frac{1}{4}$ cup sweet cucumber pickles and put through food chopper. Add 1 teaspoon lemon juice and mix with mayonnaise to spreading consistency.

CHICKEN SANDWICHES

1 c chopped chicken $\frac{1}{4}$ c mayonnaise
Spread on thin slices of bread

CELERY SANDWICHES

1 c celery $\frac{1}{4}$ c olives
 $\frac{1}{4}$ c nuts Chopped fine.
Moisten with mayonnaise

SARDINE SANDWICHES

1 can sardines, 1 small onion, few olives (chopped).
Add mayonnaise or olive oil dressing.

MISCELLANEOUS

ITALIAN SPAGHETTI

- | | |
|------------------|-------------------------|
| 2 cans tomatoes | Few bay leaves |
| 2 cans mushrooms | Butter, size turkey egg |
| 1½ lbs. cheese | 3 onions |
| 2 pkgs. macaroni | Pinch cayenne |
| 1 pinch saffron | |

Boil all ingredients, except macaroni, and cheese for 1 hour. Cook macaroni until soft, drain, and add to other ingredients and cheese. Cook until smooth.

FRENCH DAINITIES

- | | |
|---|--------------------------------------|
| 2 envelopes Knox Acidu-
lated Gelatine | 1½ c boiling water
1 c cold water |
| 4 c granulated sugar | |

Soak the gelatine in the cold water five minutes. Add the boiling water. When dissolved add the sugar and boil slowly for 15 minutes. Divide into two equal parts. When somewhat cooled add to one part one-half teaspoonful of the Lemon Flavor found in separate envelope. dissolved in one tablespoonful water, and one tablespoonful lemon extract. To the other part add one tablespoonful brandy, if desired, one-half teaspoonful extract of cloves, and color with the pink color. Pour into a shallow tins that have been dipped in cold water. Let stand over night; turn out and cut into squares. Roll in fine granulated or powdered sugar and let stand to crystalize. Vary by using different flavors and colors, and adding chopped nuts, dates or figs.

SPAGHETTI

Cook spaghetti until tender, drain and pour cold water over, then drain again. Take hamburg steak seasoned. Put in layer of spaghetti then steak. Pour over all 1 can prepared tomato soup. Bake.

CORN MEAL GRIDDLE CAKES

- | | |
|-----------------|---------------------|
| 1 c corn meal | 1 c flour |
| 1 pt. sour milk | 1 tsp. A. & H. soda |
| 1 tsp salt | 1 egg |
- Mix milk and flour at night. Let stand until morning.

KNOX GELATINE comes in two packages—**PLAIN** and **ACIDULATED** (Lemon Flavor).

Add egg, well beaten, salt, soda dissolved in a little water.

SPANISH RICE

1 cup cold chopped meat, $\frac{1}{2}$ can tomatoes, 1 cup cold boiled rice. Season with onion, salt and pepper. Bake 1 hr. in moderate oven.

PEAR MARMALADE

2 lbs. pears cut in small slices, 2 lbs. granulated sugar. Juice and rind of $\frac{1}{2}$ an orange and $\frac{1}{2}$ lemon. Use pulp shredded fine. Put in kettle in alternate layers of fruit and sugar and let stand over night. Do not add lemon and orange until ready to boil. Boil slowly until tender and rather thick. Before removing from fire add $\frac{1}{4}$ lb. English walnut meats broken fine.

CRANBERRIES

1qt. cranberries
1 pt. water

1lb. sugar

Cook and put through colandar. Add sugar. Boil well then pour in mould.

COLD PACK CANNING—(For Vegetables)

Use products same day as gathered. Pick over and prepare as for table use. Wash free of dirt, using a sieve or colander and running water if possible. Put vegetables in a cheese cloth bag and blanch. If vegetables are too large use a wire basket. By blanching is meant plunging the vegetables into boiling water and keeping it boiling during the time that the bag is in the water. Remove and plunge bag into cold water thoroughly. Have the glass jars, covers and rubbers rinsed in hot water. Set jars in pan of hot water and fill. To each quart add 1tsp. salt. Fill jars slowly with boiling water, covering vegetables completely, put on rubbers and covers partially sealed. Lower jars into boiler of boiling water and sterilize two hours. The water in boiler should be deep enough to come two inches over jars. Keep water boiling during whole period of sterilization. Remove from boiling water, seal jars tightly. Invert until cool. A wash boiler with a removable rack is the most advisa-

KNOX GELATINE is GUARANTEED to please or money back

ble utensil to use for cold-pack canning. Instead of the removable rack wire holders can be procured at very little expense. Time required for blanching depends somewhat upon the size and freshness of product, for the smaller vegetables from 5 to 10 minutes and fifteen for larger ones.

EGG PRESERVATION

LIMEWATER AND SALT BRINE PRESERVATIVE

Slake four pounds of good quicklime in a small amount of water, then mix with four gallons of pure water and add two pounds of salt. Stir the mixture thoroughly several times, then allow it to settle. Pour off the clear liquid. The clear liquid is the part in which the eggs are preserved. There is about enough of this mixture to preserve thirty dozen eggs, the number depending somewhat on the shape of the vessel.

WATER GLASS SOLUTION

The commercial water glass solution may be obtained from any drug store at a cost of about twenty cents a quart. Mix one and a half quarts of this solution with eighteen quarts of pure water; water that has been boiled preferable. Stir the mixture until the ingredients are thoroughly mixed. A stone jar is the most suitable vessel for the mixture. Two eight gallon jars are sufficient for thirty dozen eggs, using the amount of solution prescribed above. After the water glass is thoroughly mixed, pour it into the different vessels to be used, being sure that the vessels are absolutely clean. Place the eggs in the water glass, see that those at the top are covered by at least two inches of the liquid, and cover jars in order to prevent evaporation. Put the jars in a cool place where they will be undisturbed during the year.

SUGGESTIONS

Preserve only absolutely fresh eggs; stale eggs will not keep in any preservative. Have your preservative ready to receive the fresh eggs as you get them. If you are in doubt as to the freshness of the eggs, candle them or see whether they sink when placed in a dish of fresh water. If an egg sinks, it is reasonably fresh.

The KNOX ACIDULATED package contains flavoring and coloring.

Do not preserve dirty eggs or eggs that have been washed. Washed eggs will not keep because the shell has been moistened, and dirty eggs will become tainted in flavor. Do not use the same liquid preservative more than one year. Spring eggs will keep better than summer or fall eggs. Infertile eggs are better than fertile eggs for preserving. Do not leave eggs in the preservative longer than one year. Rinse the eggs with water after removing them from preservative. Eggs that are in good condition when removed from water glass solution will usually remain good for at least two weeks. Water glass eggs are practically as good as fresh eggs for all cooking purposes. If it is desired to boil them, prick a small hole through the large end of shell before placing them in the water. The pores of the shell have been sealed by the solution and without the pin hole the expanding air within the shell would burst it.

**KNOX GELATINE makes Desserts, Salads, Candies, Puddings,
Ices, Etc.**

Use KNOX GELATINE if you would be sure of results.

Simply add water and sugar to the KNOX ACIDULATED package.

For Dainty Delicious Desserts use KNOX GELATINE.

Pink Coloring for fancy desserts in each package of KNOX GELATINE.

Try KNOX ACIDULATED GELATINE with the Lemon Flavor
enclosed.

KNOX GELATINE makes dainty desserts for dainty people.

KNOX ACIDULATED GELATINE saves the cost, time and bother
of squeezing lemons.

See that the name K-N-O-X is on each package of gelatine you buy.

KNOX ACIDULATED GELATINE—no bother—no trouble—no
squeezing lemons.

Fruit Salad

- 1 cup mandarin oranges
- 1 cup pineapple cubes
- 1 cup macadamia - cut up
- 1 cup marshmallows
- 1 cup coconut
- sour cream

Oriental Chicken Salad

- 2 - 7 $\frac{1}{2}$ cans chicken - (Seena)
- 1 $\frac{1}{2}$ cups of pineapple Jif. etc
- 1 cup chopped celery
- just before serving add
- $\frac{3}{4}$ cups of Chinese noodles
- $\frac{1}{2}$ cup cashew nuts
- sauce 8.

Dill Pickles.

(3-20)

3 qts water to 1 qt vinegar with
 $\frac{1}{2}$ cup of salt. Bring to boil and
cool. Or for pouring over pickles
pack in jar with dill - garlic.

Sweet Churn Pickles

7 lbs of cucumber - cut in 1 inch
cubes - place in brine - strong enough
to float egg - for 3 days. Remove from
brine and place in clear water for
2 days. then bring to boil in clear
water and pour off water. take
mixture of - 3 lbs vinegar

3 lbs - dark brown sugar
1 lb whole cinnamon
1 lb whole allspice
1 qt. clear seed.

Bring to a boil and pour over pickles
reheat vinegar for 3 morning -
then put in jars and seal.

FOUR PINTS of jelly in each package of KNOX GELATINE

Dill Pickles

1 teaspoon salt in 1 qt 2
water. Stir over pickle
packed in jar with dill
and grape leaves. Boiling hot
salt and let work in warm
place.

KNOX GELATINE is measured ready for use—each package is
divided into two envelopes.

3 capsules,

1/2 cup water

1/2 cup boiling water
Amount

one capsule

one capsule

1/2 cup water

1/2 cup boiling water

1/2 cup water

1/2 cup boiling water

1/2 cup water

1/2 cup boiling water

Snickers Doodle

Part I

- 1 cup & soft Oreo or spray
- 1 1/2 cups & granulated sugar
- 2 whole eggs

Part II

- 2 3/4 cups & flour - sifted with
 - 2 level tea spoons & cream tartar
 - 1/2 tea spoon & soda
 - 1/2 tea spoon & salt.
- Combine parts I and II - spoon out
spoonful - roll in ball in sugar
and cinnamon - place 4 in. apart
on butter sheet and bake 12 min.
at 400 degree.

KNOX GELATINE is economical—FOUR PINTS in each package.

Chicken Casserole

1 can Swanson chicken
1 can chicken rice soup
1 can mushroom soup
extra can of mushroom if
desired—mix all together
just before baking sprinkle
Chinese noodles over top
bake at 350-400 until bubbly

Swedish Coffee Cake.

Cream $\frac{1}{2}$ lb butter or margarine
with 2 cups sugar, add 3 eggs and
beat well. Combine 3 t. baking
powder with 3 cups flour, add 1
tall can evaporated milk alternately
with the flour mixture. Bake in 2
pans, one 9×13 + one 9×9 .

Topping

$\frac{3}{4}$ cup brown sugar, $\frac{3}{4}$ cup coconut

4 T. flour, 4 T melted butter.
sprinkle over batter.

